



Grazie restaurant week dinner Menu

Dinner- \$42 pp

Appetizer- chose One

P.I.E mussels

Tomato saffron broth -GF

Grazie Calamari

Crispy squid, hot peppers, olive oil

Cognac Meatballs

House blend beef with, cognac cream and parmesan truffle crostini GF

Crabmeat Arancini

Fried crusted crab meat, lemon dill sauce

Burrata

Roasted eggplant, tomatoes, onions, peppers, white wine and E.V.O. GF



Second Course

Salad

Arugula, beets, goat cheese, orange vinaigrette



Main Course - Chose One

Pappardelle

Hand crafted pasta, classic emilia romagna bolognese

Carbonara

Handcrafted chitarra. Bacon, egg yolk in cream sauce

Chitarra Alle Vongole

House made spaghetti, little neck clams, garlic white herb broth, E.V.O.

Margherita Pizza

Fiordilatte mozzarella, tomato, basilico, E.V.O.

Pork Tenderloin

Brandy cream sauce, roasted potatoes and vegetables GF

Chicken Al Pepe Verde

Sauteed chicken, truffle cream, green peppercorn, roasted potatoes, vegetables

Lamb gnocchi

Potato gnocchi with braised lamb ragu



Dessert- single scoop of gelato

Lemonade, unsweetened ice tea, Tea or Coffee included

**Kindly inform us of any food allergies prior to placing the order*

**Please understand this is a set menu and cannot make any substitutions*

